

THE RIVER GRILLE

COCKTAILS

Absolutely Fabulous Ketel One vodka, Cranberry juice, Champagne	£12.50
Bellini Peach Schnapps Freshly squeezed lemon juice, Champagne	£12.50
Whiskey Sour Bourbon Whiskey, Freshly squeezed lemon juice, Angostura Bitters	£8.50
Brandy Smash Mint Leaves, Courvoisier, Sugar syrup	£8.50
Classic Martini Ketel One Vodka/ Bombay Gin, Noilly Prat Dry Vermouth	£8.50
Cosmopolitan Ketel One Citroen, Cointreau triple sec, Cranberry juice, Freshly squeezed lime juice	£8.50
Daiquiri Pampero Rum, Freshly squeezed lime juice, Sugar syrup	£8.50
Margarita Tequila, Cointreau triple sec, Freshly squeezed lime juice	£8.50
Negroni Tanqueray Gin, Campari Bitter, Martini Rosso sweet vermouth	£8.50
Rusty Nail Scotch Whisky, Drambuie liqueur, Sugar syrup	£8.50

CHAMPAGNE AND SPARKLING WINE

	Bottle	Glass (175ml)
France		
Piper Heidsieck Brut NV Young, lively fruit flavours, a fresh, vivid aroma and assertive crispness characterise this vivacious Champagne	£45.00	£11.00
Moët & Chandon Brut Impérial A well known blend of older reserves with young wines to ensure a consistency of this flowery aroma and warm biscuit hints.	£54.00	£12.50
Taittinger Comtes de Champagne Blanc de Blancs Brut, 1997 A Champagne of legendary quality made using only the finest Chardonnay grapes in exceptional years.	£190.00	
Krug Grande Cuvée Brut Different vintages marry in complete harmony with such balance and opulent depths. Magnificent richness and definitively worthy of its great heritage	£160.00	
Veuve Clicquot Brut Rosé Luminous, fresh, pink with initial aromas of red fruits leading to dried fruits and biscuit notes	£75.00	
Prosecco Extra Dry, Fantinel, Italy Fresh, dry and fruity. A pleasant and extremely elegant bouquet with delightful, floral-based hints. A smooth, velvety and poetic flavour.	£30.00	£7.50

WHITE WINE

	Bottle	Small (175ml)	Large (250ml)
FRESH, DRY, UNOAKED			
Berri Estates Unoaked Chardonnay SE Australia A crisp style with a fresh, yet ripe lemon character with no oak ageing	£18.00	£5.50	£7.50
Fortant de France Sauvignon Blanc VdP d'Oc, France A light, crisp light sauvignon blanc which is 'night-harvested' to retain the classic gooseberry fresh flavours	£20.00	£6.00	£8.50
Don Jacobo Rioja Blanco Spain Fresh, dry, crisp and modern, from this classic Spanish region using the local Viura grape	£20.00		
Pinot Grigio delle Venezie San Floriano, Italy Delicate flavours of apples and pears on a refreshingly dry palate	£21.00	£6.50	£9.00
Errazuriz Unoaked Chardonnay Chile Dry with medium intensity and hints of apple and pineapple. Lots of fresh citrus zest to give a lift on the palate	£23.00		
Chablis, Paul Deloux France Flowery, lively, fresh and mouth-watering with a crisp fruity palate and that flinty backbone only found in true Chablis	£35.00		

AROMATIC, FLORAL, FRUIT DRIVEN

Kleine Zalze Bush Vines Chenin Blanc Stellenbosch, SA. Soft and creamy, a hint of ripe exotic fruit and a delicious vanilla sweetness	£19.00	£6.00	£8.50
Veramonte Sauvignon Blanc Reserva Casablanca Valley, Chile Fine example of cool-climate Chilean Sauvignon with fresh-cut grass and gooseberries and a hint of green pepper	£24.00	£7.00	£9.50
Etchart Privado Torrontes Salta, Argentina Softly spiced, fresh, floral delight, dry with unmistakably fragrant characters, unique to Argentina	£26.00		
Villa Maria Cellar Selection Sauvignon Blanc Marlborough, NZ An intense bouquet of sweet gooseberries, laced with citrus leaf characters, supported by a rich, fruity acidity and a lingering finish	£34.00		

FULLER BODIED & ROUNDED WHITES

Raimat Albariño Viña 24 Costers del Segre, Spain Shows delicate aromas of citrus, dried fruits and spice with a hint of sweet vanilla; the palate is well-rounded and the finish citrusy and refreshing	£27.00	£7.00	£9.50
Vidal Natural Ferment Chardonnay Hawke's Bay, NZ This leading winery consistently ensures this generous tropical fruit ripeness with subtle toasted barrique character	£27.00		
Fetzer Chardonnay California, USA A fruit medley of ripe pineapple, zesty citrus and baked apple with a dash of pear spice	£28.00	£7.50	£10.00
Château du Seuil Graves, France Rich, supple yet vigorous white Bordeaux with a floral bouquet of citrus fruits, honey and a touch of vanilla from oak barrel ageing	£32.00		

RED WINE

	Bottle	Small (175ml)	Large (250ml)
LIGHT, SOFT, FRUITY REDS			
Montemarino Barbera del Piemonte Sant Orsola, Italy This native grape gives a fresh fruity style with delicious berry flavours	£19.00	£6.00	£8.50
Château Tour Grand Mayne Côtes de Castillon, France Close to St Emilion, the wines contain a very high proportion of Merlot making for soft juicy wines with velvety tannins	£23.00		
Bourgogne Pinot Noir Marie-Louise Parisot France Wild cherry and strawberry profusion, tumbling richness with fine velvety distinction	£29.00	£7.50	£10.00

MEDIUM BODY, JUICY

Berri Estates Shiraz SE Australia Medium-bodied and fruity with raspberry, cherry and plum, complemented by vanilla spices	£18.00	£5.50	£7.50
Fortant de France Cabernet Sauvignon VdP d'Oc France A fruit-driven style with no oak-ageing, giving dry, rich, blackcurrant fruit aromas and flavours	£20.00	£6.00	£9.50
Altozano Tempranillo-Shiraz de Castilla Gonzalez Byass, Spain Juicy cherry and plum fruit flavours backed with a touch of pepper spice	£19.00		
Côtes du Rhône-Villages Cairanne, Domaine de Pauline. France A decidedly robust combination of traditional grapes ensures this full spicy richness and much enjoyed peppery character	£30.00		

RICH, ROBUST, SPICY

Viña Plata Bonarda-Malbec Mendoza, Argentina From the two most widely planted Argentine varieties; juicy red berry fruit flavours abound	£19.00	£6.00	£8.50
Kleine Zalze Pinotage Stellenbosch, South Africa Excellent berry fruit flavours and soft tannins from vineyards located in the beautiful region of Stellenbosch	£22.00		
Valcorso Organic Monastrell , La Purísima, Yecla, Spain Aromas of wild herbs and dried fruits, backed by a smooth finish, an organic wine showing plenty of class	£25.00	£7.00	£9.50
Errázuriz Carmenère Aconcagua Valley, Chile Full and flavoursome, made with Chile's 'own' grape variety. It has a rich, spicy flavour and firm, ripe tannins	£25.00		
Veramonte Merlot Reserva Casablanca Valley, Chile Richly full of black berry and cherry aromas with hints of mint and a creamy velvet texture	£28.00	£7.50	£10.00
Villa Maria Private Bin Merlot-Cabernet Sauvignon NZ Blackcurrant aroma and flavour of the Cabernet Sauvignon, softened by the Merlot. Aged in both French and American oak for twelve months	£32.00		
Faustino V Rioja Reserva Spain Family-owned vineyards with 30 years average age give a harmonious softness of smooth strawberries and cream flavours	£39.00		

ROSÉ WINE

Pinot Grigio Rosato del Veneto Collezione Marchesini, Italy Dry and subtly flavoured raspberry and apple-scented rosé from the north-east of Italy	£21.00	£6.00	£8.50
Coteaux d'Aix-en-Provence Château de Beaulieu, France A round full flavoured style with summer fruit flavours and hints of Mediterranean herbs	£29.00		

DESSERT WINE

Bowen's Folly Noble Late Harvest Riesling Robertson, SA Sweet and luscious, made from the classic Riesling grape, with a powerful botrytis flavour and great richness on the palate, balanced by crisp, racy acidity on the finish	£21.00	(Half Bottle)
Monbazillac Château la Gironie G.Pelletant, France A delightful dessert wine produced from Botrytised Sémillon and Sauvignon fruit from this excellent vintage. Luscious, rich and well developed	£32.00	£8.50
Vin Santo del Chianti Serelle Ruffino, Italy Aged and fermented in small oak barrels, concentrated, honeyed, candied fruit.	£35.00	(Half Bottle)

PORTS (50ML)

Old Master Ruby Port	£4.50
Taylor's Late Bottled Vintage	£6.50
Sandemans 20 year old Tawny	£8.50

COGNAC (25ML)

Henessey XO	£15.00
Hine	£6.00
Courvoisier VS	£4.50
Courvoisier VSOP	£6.50
Remi Martin VSOP	£5.50

LIQUEURS (50ML)

Baileys	£3.50
Amaretto	£3.20
Tia Maria	£3.20
Benedictine	£3.50
Grand Marnier	£3.50
Drambuie	£3.50

Please ask your server for our selection of beers, spirits and soft drinks

All prices are inclusive of VAT at the current rate

THE RIVER GRILLE

Appetizers

Seared Cornish Scallops Black pudding risotto with tomato & lime compote	£13.75
Cornish Mussels White wine, garlic & a rich tomato sauce finished with fresh cut herbs	£6.25
Ham Hock & Foie Gras Terrine Pink grapefruit & cress salad	£6.75
Chicken Liver & Brandy Parfait Cumin brioche, apple & cider chutney	£7.00
Confits of Plum Tomatoes Salad of caramelised butternut squash, young leaves, feta, aged balsamic dressing & tapenade crostini	£5.95
Spinach & Artichoke Dip Crostini	£6.00
Fresh Soup of the Day Daily market produce	£4.50

Entree Salads

Thai Beef Salad Slow roasted sirloin of beef with basil, coriander, mint, sun ripened tomatoes, Thai sweet chilli & lemon dressing	£7.25
Cajun Chicken Salad Crispy pancetta, caramelised butternut squash, Creole mustard dressing	£6.25
Spring Leaf Salad Grilled vegetables, olives, sundried tomatoes, Brie, toasted pumpkin seeds & olive crostini	£5.75

The above salads may be ordered as a mains dish also

Main

Char-grilled Sirloin Steak 10oz 28 day dry-aged Somerset beef	£20.50
Char-grilled Rib-Eye Steak 10oz 28 day dry-aged Somerset beef	£22.50

The above served with blistered vine ripened tomato, sautéed field mushrooms, creamy horseradish mash & your choice of peppercorn, port wine, béarnaise sauces

Pan fried fillet of Beef 8oz 28 day dry-aged Somerset beef, potato Dauphinoise, new season Devon asparagus, beef & red wine jus with foie gras butter	£26.50
Best end of Spring English Lamb Fried rosemary polenta cake, provincial market vegetables, roast lamb port jus	£15.75
Breast of Chicken dusted in Sumac Couscous, vegetable tangine & freshly made chermoula	£15.50
Daily Caught Fresh Market Fish Vermouth and saffron sauce, spring vegetables, mussels & crayfish tails	£15.75
Confit of Highland Salmon Aromatic herbs, olives & capers, white truffle oil infused celeriac puree, spring vegetables	£14.50
Filo Parcels of Tandoori Scented Vegetables Baby spinach & new potato cake, lentil dhal, minted cucumber dipping sauce	£11.50
Summer Vermicelli Sunblushed tomatoes, olives, roast garlic & herb infused olive oil	£11.00

Dessert

Wild honey & roasted Hazelnut Parfait Tuile biscuit & Frangelico anglaise	£5.50
Espresso Mousse Double espresso anglaise & lemon scented shortbread	£5.50
A Trio of Chocolate Chocolate Bavaois, white chocolate & sundried strawberry cheesecake, chocolate brownie	£8.00
Poached Pear with a salad of fresh Seasonal Berries Wild alpine strawberry coulis & finished with lemon sorbet	£5.50
The River Pavlova Wild berries with freshly whipped cream	£5.50

Speciality Cheese

White Lake Tor Ash, Exmoor Jersey Blue, Sharpham Brie, Sharpham Elmhurst , Vulscombe Goats Log , 'Wookey Hole' Cave Aged Cheddar Smoked Wedmore, Beenleigh Blue, Black-Eyed Susan, Isle Of Wight Blue, Westcombe Red	
A choice of three of the above cheeses, served with Miller's Damsels cheese wafers, quince jelly & grapes	£11.50

A selection of dessert wines & ports are available, see overleaf for details

Tea & Coffee

Espresso, Ristretto	£2.50
Cappuccino, Latte, Americano, Mocha, Macchiato	£3.00
Our fresh Tea (ask your server for our selection of tea)	£3.00
Liqueur Coffee	£6.00



The River Grille supports local agriculture and fisheries with Beef sourced from the South West, Chicken reared in the Forest of Dean and Fish fresh from Cornwall.

Whilst every care is taken in the preparation and cooking of our food, we cannot guarantee that they may contain or come into contact with nuts or nut based products.